

Finca la Colina *El Vencejo*



VARIETY: 100% Verdejo

VINTAGE: 2022

CLIMATE: Continental Mediterranean

ALTITUDE: 750 m

SOIL: Sandy soils with a fraction of clay, covered with silica pebbles

YEAR OF PLANTING: 1970

LOCATION: El Vencejo, La Seca (Valladolid)

WINEMAKING:

Following an exclusively manual harvest, the grapes undergo an 8-hour cold maceration. Fermentation then takes place in concrete ovoid tanks, where the wine remains in contact with its fine lees for 12 months. After bottling, the wine continues its bottle ageing. A great age-worthy white wine that is only released in selected vintages.

TASTING NOTES:

APPEARANCE: Clean and bright straw yellow.

NOSE: Elegant balsamic and citrus notes, particularly grapefruit, together with a marked mineral character.

PALATE: Highly complex and very unctuous, with a fresh and elegant mouthfeel, resulting in a refined and highly gastronomic wine.

FOOD PAIRING:

Perfect with grilled red porgy with parsnip cream and a touch of fresh herbs, or poultry stews such as slow-cooked confit coquelet. Also an excellent match for rice dishes with boletus and wild mushrooms.

AWARDS:

Guía Peñín 2026: 91 points

% Alc: 12,5  8-10°C  75 cl.

Contains sulfites

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